

Michelle L Rose

215 W Mac Arthur Blvd. #315 Oakland, CA 94611 | Phone: (510) 338-3923 | Email: michellerosejr@gmail.com

OBJECTIVE

To obtain a position in a restaurant where my skills, interests and enthusiasm can make a significant contribution daily. I am a dedicated and driven culinary professional desiring a challenging and rewarding position that enhance a thriving and dynamic work environment.

HIGHLIGHT of SKILLS

- Experienced team leader who takes immense pride in delivering quality work and service
- Capable of correctly using a range of commercial food service equipment
- Knowledge of health and safety codes and regulations
- Able to work calmly in a fast-paced, intense environment
- Works and collaborate easily with co-workers and able to work independently
- Highly reliable self starter; can be counted on to complete assignments and meet deadlines
- Physically strong and able to lift up to 50 lbs regularly

WORK EXPERIENCE

- | | | |
|---|---------------------------------------|-------------------------|
| Culinary Trainee | Saint Vincent de Paul, Oakland | 10/13 to Present |
| <ul style="list-style-type: none">• Assisted in preparing and serving 700 meals daily for Saint Vincent de Paul Alameda's Dining Room.• Participated in producing menu items for catering, special events and contract menus• Experienced at cooking methods including grilling, roasting, braising, and sautéing• Practiced food (time and temperature control) safety standards• Skilled in proper kitchen safety including sanitation of food prep, work stations, utensils, dishware• Acutely aware of the proper cooling and cooling down temperate for fool while strictly adhering to all safety regulations. | | |
| In Home Care/ | Self Employed | 02/07 to 7/14 |
| <ul style="list-style-type: none">• Monitored patient condition by observing physical and mental condition, intake and output, and exercise• Supported patients by providing housekeeping and laundry services; shopped for food and other household requirements; prepared and served meals and snacks; running errands• Assisted patients with personal services including dressing, and grooming• Maintained a safe home environment in compliance with the home care rules & policies• Provided companionship and protective supervision as needed• Correctly operated all foodservice equipment and• Followed proper food handling procedures in preparing and serving menu items• Communicated with other staff and customers in a courteous and professional manner• Completed daily/weekly inventory sheets and restocked food and household supplies | | |
| Retail /Service Salon Manager | | 08/99 to 9/04 |
| <ul style="list-style-type: none">• Excellent customer services skills ; experience working with diverse group• Inbound and outbound calls processing customer request ,complaints, troubleshooting• Monitored daily weekly and monthly revenue reports to increase retail and service sales goals | | |

EDUCATION & CERTIFICATION

Kitchen of Champions Culinary Program, Oakland	SERVSafe Food Handler (pending)	2013
Sacramento City College	MS office, Word Excel, Power Point	1999
Far West High School	High School Diploma	1981